A TATA Product

cromā

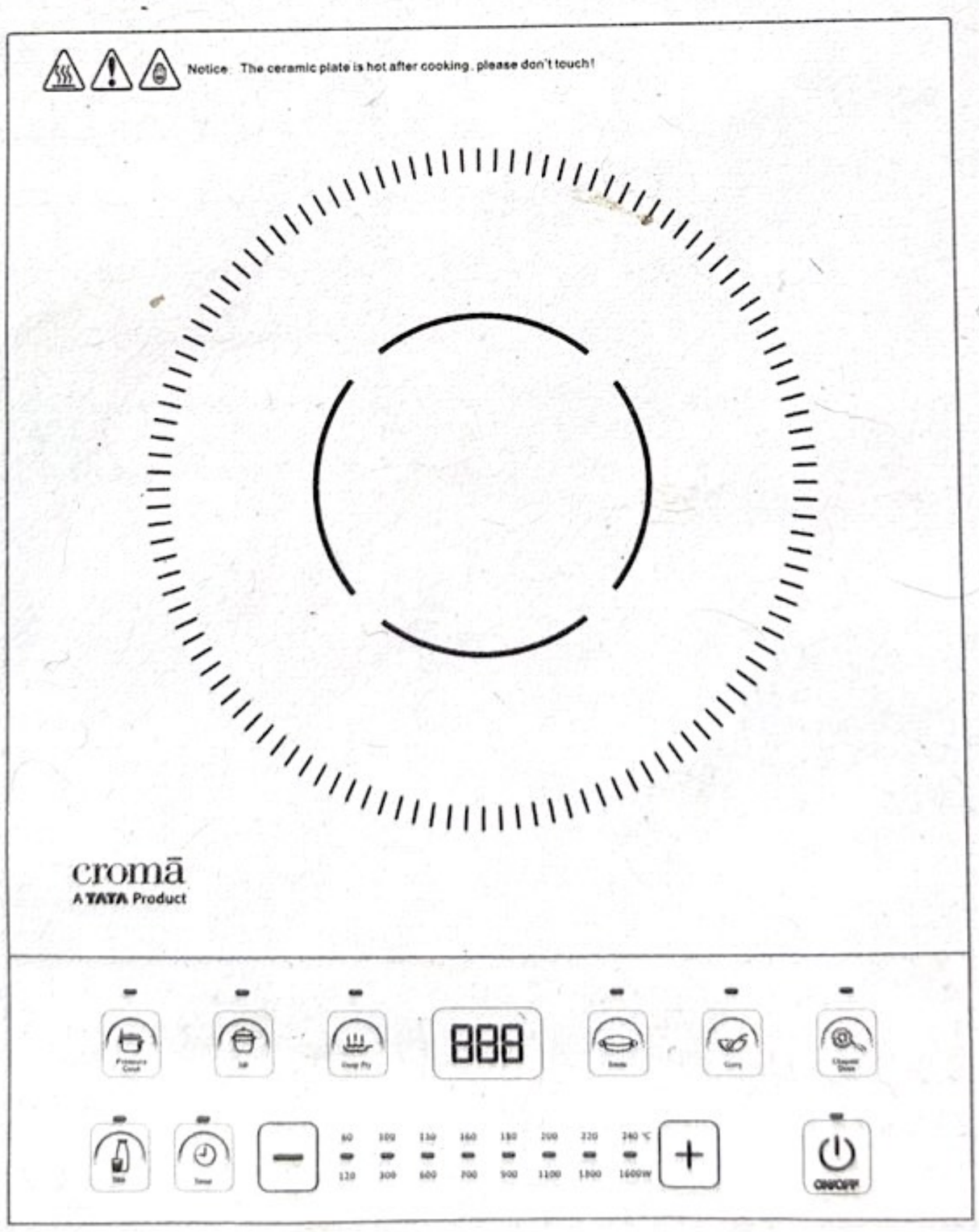
USER MANUAL

CROMA INDUCTION STOVE

Model Number: CRSK16IICA255901

Power Supply: 230 V AC / 50Hz

Rated Power: 1600 W


Notice: The ceramic plate is hot after cooking, please don't touch!
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A TATA Product
60 100 130 160 180 200 220 240 °C
120 300 600 700 900 1100 1300 1600W
ON/OFF

Thank you for selecting Croma Induction Stove

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Product Usage Instructions

- Do not keep the unit on an unstable surface when it is being used.
- Do not move the unit when the Pot or Pan is on it.
- Avoid contact with pets, plants, and insects when the appliance is in operation.
- Ensure that the Induction Pan is kept away from children's reach.
- Ensure that the body and the base are properly placed before operating.
- Do not install the product in a place where flammable liquids or gases such as gasoline, propane, paint thinner, etc., are stored.
- Do not install the product somewhere exposed to direct sunlight.
- The cord length of this appliance was selected to reduce safety hazards that may occur with a longer cord. If more cord length is needed, an extension cord may be used. It should be rated at no less than 16 A. When using a longer cord, be sure that it does not drape over a working area or tangle where it could be pulled on or tripped over.
- If you have any heart patients with pacemakers, make sure they stay away from the induction stove while it is in use.
- Do not place any metal kitchen utensils, knives, pan lids, metal foil, forks, or other metal objects on the hot plate. These may heat up when the appliance is switched ON.

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PRODUCT DETAILS

Features

- Power 1600 Watts
- Ceramic Glass Plate with Tact Switch Control
- 7 Pre-Set Cooking Menus
- 8 Variable Power Levels for different Cooking Modes
- LED Indicators
- Auto Shut Off Feature in the absence of a cooking vessel
- 7 Error Message Display and Protection

Technical Specifications

Specification	Model No.
	CRSK16IICA255901
Rated Power	1600 W
Power Source	230 V - 50 Hz
Type of control panel	Tact Switch
Auto Cool	60 Sec
Glass Size	260 x 270 mm
Plate type	Ceramic Glass Plate
Power Cord length	1.5 m
Indicator Lights	Yes
Overheat Protection	Yes

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SAFETY INSTRUCTIONS

General Safety Instructions

- Before using the appliance, check for any damage. If there is any damage, do not use the appliance and immediately contact Croma Customer Care at 1860-266-27662.
- Do not operate the appliance with a damaged power cord/plug or if it has been dropped and damaged in any manner. If the product requires attention within the warranty period, please contact Croma Customer Care at 1860-266-27662.
- To protect against fire, electric shock, or injury, do not place a cord, plug, or appliance in water or any other liquid.
- Do not let the cord hang over the edge of a table or touch hot surfaces.
- Do not place the appliance on or near a hot gas/electric burner/on a microwave/ on a heated oven.
- Do not install the product in an area prone to combustible gas leaks, grease, or metal dust.
- This appliance is not intended to be used by people, including children, with reduced physical, sensory, or mental capabilities or a lack of experience and knowledge unless they have been given supervision or instructions concerning the use of the appliance by a person responsible for their safety.
- To protect against electric shock, always unplug from the outlet when not in use and before cleaning. To disconnect, remove the plug from the outlet. Do not yank on the cord, as it may damage the cord and eventually cause an electric shock.
- To avoid burns/cuts/risk of personal injury, use extreme caution while handling the appliance.
- This appliance is intended for household use only, not for commercial or industrial use. Usage for anything other than intended will void the warranty.
- To avoid an electrical overload, do not operate another high-wattage appliance on the same power socket. The use of accessories/attachments/ utilities not approved by the manufacturer may result in improper functioning of the appliance/fire/electric shock/injury.

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REGULATIONS

E-Waste Management Policy

This symbol on the product and/or accompanying documents means that the used electrical and electronic products should not be mixed with general household waste. For proper treatment, recoveries, recycling, etc., this product needs to be taken to the designated collection points, where it will be accepted on a free-of-charge basis.

Alternatively, the user may be able to return the product to the Croma Store on the purchase of a new product. Disposing of this product correctly will help save valuable resources and prevent any potential negative effect on human health and the environment, which could otherwise arise from inappropriate waste handling.

Please contact Croma Customer Care at 1860-266-27662 for further details on your nearest designated collection point. As per the Indian Legislation, penalties may be applicable for incorrect disposal of waste.

Product Packaging

Product packaging has the purpose of protecting an appliance from damage that might occur during transportation. The materials used for packaging are recyclable and are selected because of respect for the environment and ease of disposal, aiming for material reintegration into the product production cycles. This mechanism allows a reduction of the volume of waste and makes a more rational usage of non-renewable resources possible.

Important Instructions

- Read this manual and the warranty card carefully before operating your product. Retain this manual for future reference.
- Follow all instructions and explanations while handling and installing your product. Keep the manual handy for later use.
- All information in this manual is based on the latest product information available at the time of printing of this manual. However, due to improvements or other changes, there may be discrepancies between the information in this manual and the actual product.
- While due precautions are taken in printing this manual, Infiniti Retail Limited assumes no responsibility for any errors or omissions.

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WELCOME

Dear Customer,

Congratulations on your purchase and welcome to the Croma Family.

At Croma, we take pride in our reputation for high-quality products and industry-proven performance. Our products are designed around you so that you can connect with the product quickly.

We hope you have a truly rewarding experience with Croma. Your inputs and feedback will encourage us to design better and more user-friendly products and help us improve our current product range.

We finally look forward to your feedback on this product's page on croma.com.

Thank You
Team Croma

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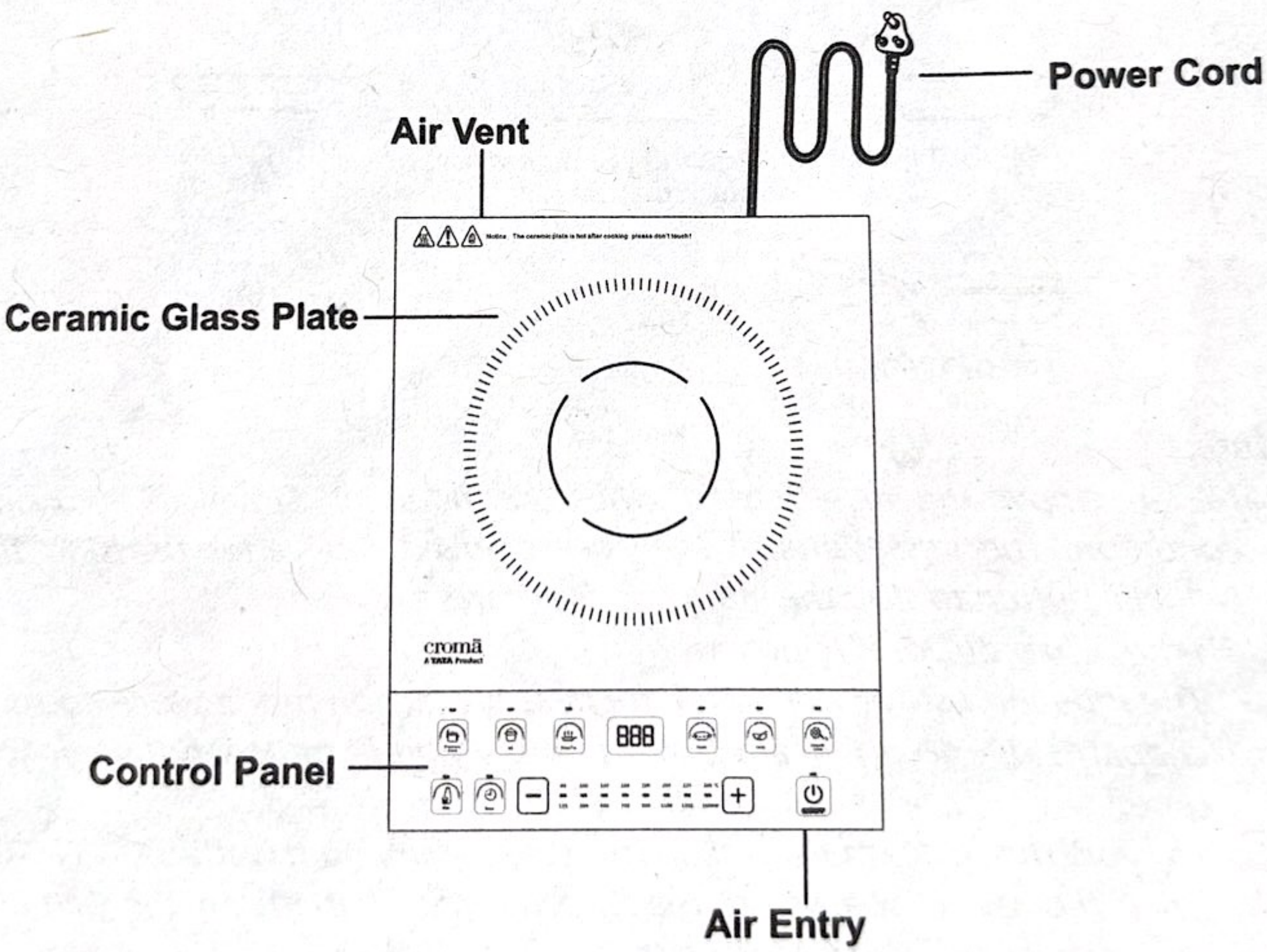
KNOW YOUR PRODUCT

Package Contents

This package contains the items listed below. In case any of the listed items are missing, immediately contact Croma Customer Care at 1860-266-27662.

S/N	Items	Qty
1	Induction Stove Main Unit	1
2	User Manual	1

Croma Induction Stove



NOTE

The picture is for reference only. Please refer to the real product as standard. Attachments and accessories may vary depending upon the model you have purchased.

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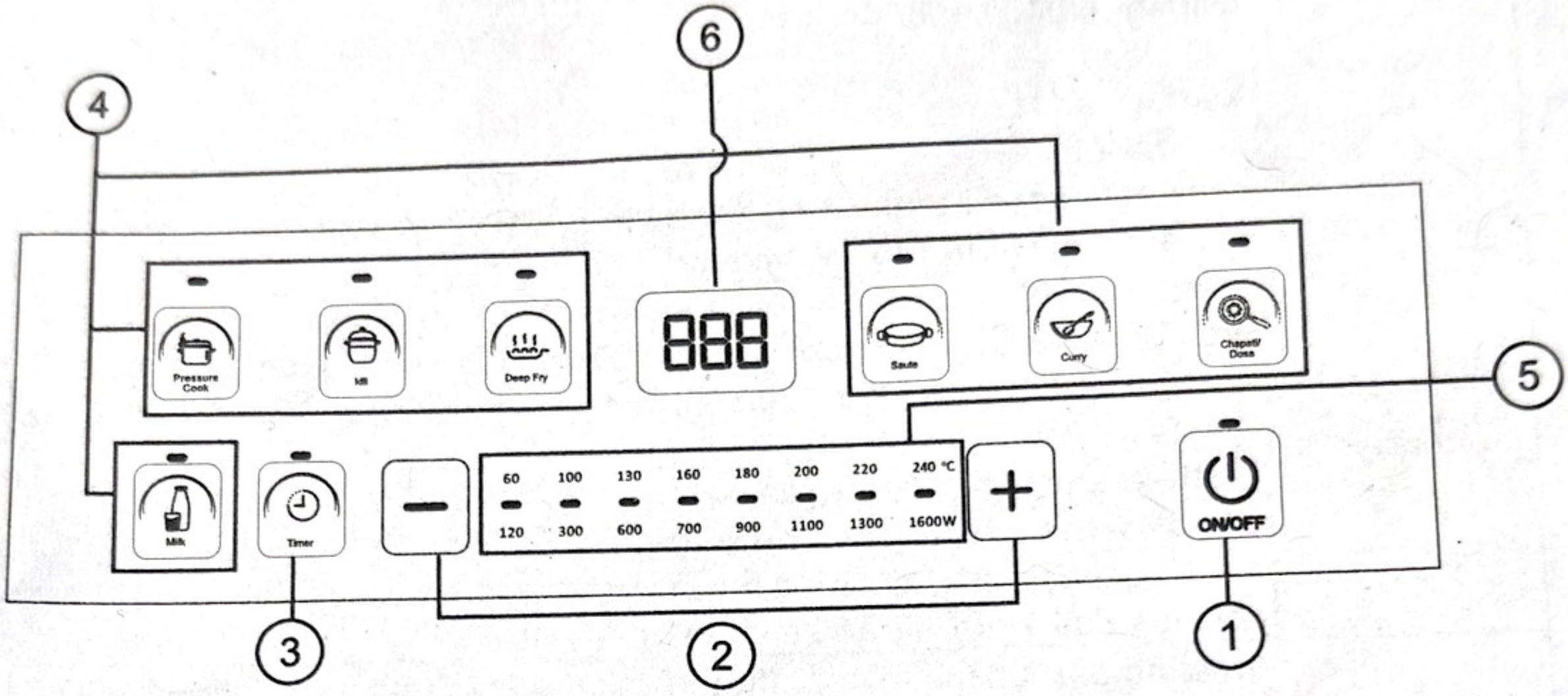
Control Panel



1	Power ON/OFF Button	To switch ON/OFF the induction stove.
2	Temperature & Wattage Control Button	To adjust temperature & wattage as required
3	Timer Button	To adjust cooking time as required
4	Auto Cook Button	To select from the pre-defined cooking menu
5	Temperature & Wattage Indicators	Indicates temperature & wattage
6	LED Display	Display remaining time, wattage & temperature

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USING YOUR INDUCTION STOVE

Instructions For Use

Power ON and Function selection

- Before using, please check whether the plug and socket are in good condition.
- Please clean any watermarks, greasy dirt, or other materials from the pot's surface and the ceramic glass plate before setting it down.
- Put the pot to be heated in the "centre" of the induction stove. Never put an empty pot on the ceramic glass plate.
- When the unit is connected to the mains supply, a short audio sound is heard and all LEDs blink. If the supply voltage is below 125 V AC, then the error code (pressure cooker LED) will blink. If the input voltage exceeds 270 V AC, then the error code (Water/Milk LED) will blink.
- After the on/off switch is pressed, the unit will operate on default cooking mode "Chapati/Dosa" and default cooking temperature of 1200 W / 240°C. The corresponding indicator lights of the selected mode will glow.
- Press the "Function" switch to select the desired cooking function.
- If the ON/OFF or cooking menu switch is pressed and there is no suitable pot on the induction stove the induction will buzz with sound. The unit will shut down automatically one minute later.

Function Selection

- After pressing the ON/OFF Switch, press an appropriate key to enter a corresponding cooking function.
- For the heating process of the corresponding cooking function, read the instruction on function cooking modes.

Wattage / Temperature

- Select the desired function and adjust power by pressing (+) (−) the keys.
- Individual functions may be limited in power adjustment because of the effects on cooking.
- For some functions, the induction stove can, during heating, control its firepower automatically based on the cooking effect.

Timing Adjustment

- If no timing operation is conducted or there is no such function, the induction stove will heat based on the default heating time. (For specific times see the instruction on the function cooking mode).

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- For timing, first press the key, and after numbers on the display screen flash, press the ⊕ or ⊖ keys to carry out timing adjustment. While selecting the cooking function if the LED indicates the Timer is glowing, then cooking time can be adjusted directly by pressing the "-" or "+" button.
- After timing adjustment, the numbers will be steadily shown after flashing for 5s, and the induction stove will begin the countdown.
- After the countdown elapses, the induction stove will stop heating automatically and shut down.

Shutdown

- After the work time elapses, the induction stove will shut down automatically.
- To shut down ahead of time, press the power key.

Operations

Functions	Method
Pressure Cooker	Pressing the "Pressure Cooker" button will display Pr. Cook and 120 on the LED display, indicating the default cooking time. LED's corresponding temperature and wattage 60/120, 100/300, 130/600, 160/700, 180/900 & 200/1100 will glow. Wattage and temperature can be set using "+" or "-" control buttons. To adjust the cooking time, press the Timer switch, "30" indicating the cooking time will blink. Using the "+" or "-" switch you can adjust the cooking time from 1 to 180 minutes.
Idli	Pressing the "Idli" button will display Idli and the timer switch will blink. Digital display "10" indicating cooking time will glow. LED's corresponding temperature and wattage 60/120, 100/300, 130/600, 160/700, 180/900 & 200/1100 will glow. Wattage and temperature can be set using "+" or "-" control buttons. To adjust the cooking time, press the "+" or "-" switch you can adjust the cooking time from 1 to 180 minutes.
Deep Fry	Pressing the "Deep Fry" button will display Deep Fry and 120 on the LED display, indicating the default cooking time. LED's corresponding temperature and wattage 60/120, 100/300, 130/600, 160/700, 180/900, 200/1100 & 220/1300 will glow. Wattage and temperature can be set using "+" or "-" control buttons. To adjust the cooking time, press the Timer switch, "30" indicating the cooking time will blink. Using the "+" or "-" switch you can adjust the cooking time from 1 to 180 minutes.

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Functions	Method
Sauté	Pressing the "Sauté" button will display Sauté and 120 on the LED display, indicating the default cooking time. LED's corresponding temperature and wattage 60/120, 100/300, 130/600, 160/700, 180/900, 200/1100 & 220/1300 will glow. Wattage and temperature can be set using "+" or "-" control buttons. To adjust the cooking time, press the Timer switch, "30" indicating the cooking time will blink. Using the "+" or "-" switch you can adjust the cooking time from 1 to 180 minutes.
Curry	Pressing the "Curry" button will display Curry and 120 on the LED display, indicating the default cooking time. LED's corresponding temperature and wattage 60/120, 100/300, 130/600, 160/700, 180/900, 200/1100, 220/1300 & 240/1600 will glow. Wattage and temperature can be set using "+" or "-" control buttons. To adjust the cooking time, press the Timer switch, "30" indicating the cooking time will blink. Using the "+" or "-" switch you can adjust the cooking time from 1 to 180 minutes.
Chapati/Dosa	Pressing the "Chapati/Dosa" button will display Curry and 120 on the LED display, indicating the default cooking time. LED's corresponding temperature and wattage 60/120, 100/300 & 130/600 will glow. Wattage and temperature can be set using "+" or "-" control buttons. To adjust the cooking time, press the Timer switch, "60" indicating the cooking time will blink. Using the "+" or "-" switch you can adjust the cooking time from 1 to 180 minutes.
Milk	Pressing the "Milk" button will display Milk and 20 on the LED display, indicating the default cooking time. LED's corresponding temperature and wattage 60/120 will glow, where wattage cannot be adjusted. Wattage and temperature can be set using "+" or "-" control buttons. To adjust the cooking time, press the "+" or "-" switch, you can adjust the cooking time from 1 to 180 minutes.

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Utensils For Use

The Unit does not include any utensils. Please follow these guidelines while selecting a pot or set of utensils:

- Magnetic conductivity materials must be present in pot materials.
- Flat Bottom with a diameter of between 12 and 18 cm is the required shape.
- Standard Pots or Kettles should be used to get the best results; avoiding pressure vessels and pots is preferable.

Stainless steel pot

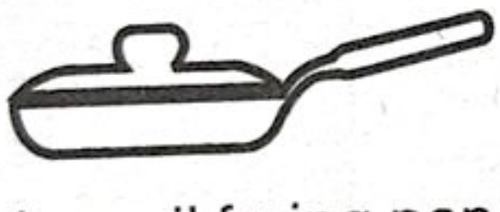
Enamel cooking utensils

Iron pan

Iron Kettle

Enamel stainless cooking utensils

Iron plate



Iron oil frying pan

Note:

1. *Never remove the vessel/utensil while the Induction Stove is in working condition. The vessel/utensil shall be removed only after pressing the ON/OFF button to stop the Induction Stove from working.*
2. *On the "Chapati/Dosa" Function*
   - *The induction stove will go on dry heat protection mode while cooking chapattis due to dry heating of an empty pan in between the cooking time.*
   - *To avoid this, while making chapattis set the minimum wattage to 1100W.*
   - *Once the raw chapattis are ready, place the chapatti on the pan and simultaneously increase the wattage from 600W to 1100W.*
   - *It is recommended to roll all required raw chapattis and keep them aside. Then start cooking chapattis one by one.*
   - *The roti/chapatti will not comparatively inflate as when cooked on a gas stove. The result may vary.*

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MAINTENANCE

Caring For Your Induction Stove

- Turn off the appliance and then disconnect it before cleaning.
- Clean when the ceramic glass plate is not heated.
- After a long period of use, some dust or other dirt may be accumulated at the air entry/air vent. The induction stove body shall be cleaned lightly with a flexible dry cloth. The dust around the air entry and air vent can be cleaned with a flexible brush or cleaner. Do not wash with water.
- To remove stains from ceramic glass plates, use a soft damp cloth dipped in either toothpaste or a neutral detergent and wipe the surface down well.
- Please unplug the device when not in use for an extended period, and protect it from dust and insects.

Error Codes

Error Codes	Possible Cause
E0 Blink with beep	No/unsuitable utensil on the cooking surface
E1 Blink with beep	The sensor below the cooking plate is open or short
E2 Blink with beep	The sensor below the IGBT is open or short
E3 with buzzer beep	The input voltage is less than the given voltage range
E4 with buzzer beep	The input voltage is higher than the given voltage range
E5 with buzzer beep	The glass temperature is very high
E6 with buzzer beep	IGBT overheat

Troubleshooting

Problems	Check Points
After power is supplied, the "LED" indicator fails, to light up.	Whether the plug is inserted tightly? Are the switch, socket, fuse, and power cord in good condition?
The "Cooking function LED" indicator lights up, but the heating does not start.	Whether the pot contains nonconforming materials? Other reasons. Please contact Croma customer care.
The heating stops suddenly during operation.	Whether oil in the pot at too high a temperature during the chafing dish? Whether the ambient temperature is too high? Whether the air entry or the air vent is blocked? Whether the timing period elapsed? The system protection has operated, and the unit shall be used after a few minutes.

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